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LINUS DARLING,

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All persons sending contributions to The PLOUGHMAN for use in its columns must sign their name, not necessarily for publication, but as a guarantee of the truth of what is written, and not to the waste-paper basket. All matter intended for publication should be written on note size paper, with ink or type, but only one side.

Correspondence from particular farmers giving the results of their experience is solicited.

Letters should be signed with the writer's real name, in full, which will be printed or not, as the writer may desire.

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AGRICULTURAL.

An Early Season.

It is an early spring; two or three weeks earlier than usual, according to Mr. J. W. Smith, Director of the Weather Bureau at Boston. By the end of March a small amount of plowing had been done in the extreme south of New England. In nearly all respects the season is opening most auspiciously. As now considered, the past winter was very favorable for land. A fair amount of snow covered the ground since December, 1896, affording good protection. There was very little ice on fields, and not one ice storm to injure trees. Stock wintered well, suffering hardly any loss by disease. The maple sugar season opened early, and under favorable weather conditions—freezing nights and thawing days—the sap ran freely. The product was above the average in quantity and superior in quality. Mr. Horace F. Dunham of Woodstock, Vt., reports that one sugar maker gathered 239 barrels of sap in two days, the most ever gathered in the same time by him. Streams are full to the banks. Peach buds are but partially injured, so that a full crop is possible. Pears are apparently poor. In southern Connecticut the condition of mowing lands and winter grains is excellent.

Greenhouse Farming.

SUDSBURY GROWERS DO A PROSPEROUS BUSINESS UNDER GLASS.

Among the many greenhouses of Sudsbury that of Coolidge Brothers takes the lead, especially in vegetable and flower culture. Their estate comprises about one hundred and fifty acres. Last year they did a business of \$15,000, but the profits were less than usual on account of prevailing low prices. A railroad running through the ground furnishes fine shipping facilities. Iron pipes running through the estate furnish plenty of water.

There are six greenhouses, ranging from seventy-five to three hundred feet in length; there are also many long rows of hotbeds. At this time, three hundred feet of hotbeds are filled with dandelions, two hundred and forty with lettuce, and two hundred and forty with onions. Spinach is one of the most profitable crops. About 2000 bushels a year is marketed. In a vegetable house three hundred feet long there is growing rhubarb, tomatoes, lettuce and beet greens. From this house 4000 pounds of rhubarb have been sold, which is but little more than half the crop.

In the open ground onions and celery are grown on the same plot, four rows of onions and the fifth celery. The onions are out of the way when the celery is ready to bank.

In the cucumber house the vines are trained on what is called the Pennsylvania plan, the exterior row of trellises slanting outward. The temperature is regulated by an arrangement securing continuous ventilation. This house yields about one hundred and fifty bushels in a season. A great quantity of greenhouse rhubarb is sold at nine and ten cents a pound. Three houses are used principally for the cultivation of carnations.

The greater part of the products raised on the Coolidge Brothers' estate are sold in Framingham, Marlboro and other large towns. Only when cucumbers and rhubarb command fancy prices they are shipped to Boston.

Highland Fruit Farm.—II.

GRAPES THAT PAY, AND THRIFTY SHERBORN PEACH ORCHARDS.

Before leaving the orchards of Highland Fruit Farm it should be stated that the young wild growth in the sproutland orchard is kept down by mowing thoroughly twice a year.

ACRES OF GRAPES.

The vineyard comprises about four thousand vines, mostly Concords, with a small proportion of Moore's Early.

"Are the Concords preferred?"

"Yes! The Moore's ripen a little earlier but are less productive with us, and are not so well suited for our purposes. Our grapes were originally set out for market purposes. At first we used to get fifteen cents a pound. But now it does not pay us very well to sell them."

"What is done with your grapes?"

"We manufacture large quantities of grape juice. Last year we made ten tons of grapes into juice."

"Are the Moore's Early good for this purpose?"

"The flavor is not quite equal to that of Concords."

TRAINING AND CARE.

Mr. Eames' vines are trained on the two-year alternate renewal plan. Some rows have two wires and some four. With four wires, the first vine is trained on the third and fourth wires, the second vine on the first and second wires, the third vine on the third and fourth wires, and so on. Where only two wires are used the vines must of course be set further apart. The old wood is cut away each spring and the new wood allowed to grow and fruit on one of the wires. This growth is in turn cut away after bearing and new growth formed upon the other wire. The vines are fertilized with ashes and manure, and the space between the rows is kept cultivated. Some of the vines are twenty years old or more, and the stumps are large, but the growth is still vigorous and productive.

FROST-FREE HILLS.

The vineyard is upon a hillside sloping toward the south, and the location is regarded as very favorable because so free from frost. There is always a slight breeze enough to keep off the frost from the upper part of the slope until the grapes are well-ripened, but on the lower part of the slope the frost sometimes catches a little. Sometimes the line of frost can be definitely traced as it touches first the lower wires of the vines located part way up the hill, and next touches all the wires of the vines next below. Hence, Mr. Eames does not set vines upon the lower hillsides of his farm, but prefers to occupy such places with apple orchards.

MAKING THE JUICE.

The manufacture of grape juice is quite an important business upon this farm. A separate room in the barn is devoted to the purpose. The grapes are pressed, the juice carefully strained to free it from sediment as well as possible. The juice is sweetened to taste and sealed while perfected fresh in quart bottles, in the same manner that fruit is preserved. It is poured into the bottles boiling hot, and when the steam expels the air from the bottles the top is corked and sealed with melted paraffine, or grafting wax. The bottles used are those which have contained mineral waters or such liquids. Second-hand bottles can be had cheaply and in sufficient numbers. The filled bottles are adorned with printed label and are put away in racks to await the market. The juice is used for various purposes. It is on sale in several Boston stores and is used as a beverage. Some is used at soda fountains and large quantities are used by churches at communion rites. The usual price of grape juice ranges from forty to seventy-five cents per quart, at either of which rates the profit is considered larger than that obtained by selling grapes direct, during the present depressed state of the market. Mr. Eames' grape juice is rich and sweet and fairly clear.

THE PEACH ORCHARDS

Are a prominent feature of Highland Farm. Some are set, the trees in alternate rows with apples, as previously stated, and the trees in the odd rows also alternating, thus making the apple trees about thirty-five feet apart, and the peach trees about a rod apart. After the peach trees are past usefulness they are to be cut down, and the apples will be large enough to need all the space.

The ground of the orchard is kept well cultivated and is fertilized with bone and ashes. Some of the orchards contain nothing but peach trees. They are also kept cultivated and crops are grown between the rows the first two or three years. The trees nearly all appear very healthy and vigorous with little sign of any kind of disease. Most of the buds are alive, and the prospect is good for a large crop on those orchards which are of bearing age. The varieties are Crawford, Mountain Rose, Stump and a new kind called Pratt.

The trees are all budded stock bought of various nursery firms.

The Eames' find fruit growing very much more pleasant and agreeable than dairy farming. In the winter when there is less to be done outside, they find occupation in the manufacture of cider, vinegar and grape juices. They are now well started in their somewhat novel experiment of devoting a Massachusetts farm entirely to orchard fruits, and the enterprise seems likely to prove a very profitable success.

A Milk Preservative.

From experiments at the Iowa Station there is reason to believe that "formic aldehyde 40 per cent" promises to become a preservative for composite samples; while indicating that it has good preserving powers, it has in its favor the following facts: It is not poisonous, though it may be disagreeable if taken into the mouth in its strongest form. It is readily measured and handled.

One cubic centimeter gives promise to be sufficient to preserve the usual quantity for the time that a composite sample is usually kept at ordinary temperatures, while 2 cc. insures the sample during very warm weather.

Extensive Duck Farming.

A view is given on this page of the extensive duck farm of Mr. George Pollard. In the poultry department next week will appear a full description of this great establishment, as seen by Mr. Samuel Cushman. Last year this farm produced 5000 ducks besides 800 chicks.

SUNFLOWER seeds may be easily removed by a piece of home-made machinery. The apparatus used consists of a wooden wheel two inches thick, through which nails are driven. The sunflower heads are held against the projecting nails, which brush off the seeds.

Inferior Wood Ashes.

In Bulletin 43 of the New Hampshire College Agricultural Experiment Station Prof. Fred W. Morse writes: "The time of purchasing fertilizers having come, the Station wishes to call the attention of farmers to the variable composition of wood ashes, and particularly to some evidently fraudulent lots of Canada ashes, samples of which were received at the laboratory last fall.

"Five samples, representing three different lots, were received during October, 1896, from widely different sections of the state, namely Plymouth, Stratham and Walpole. The ashes were all bought of the same wholesale dealer, and analysis showed them to be quite uniform in quality, but noticeably inferior. The proportion of moisture is very high, amounting to 450 pounds of water in one ton of ashes as purchased.

"The proportion of potash is low, especially if the soluble form is alone considered, which fact, taken with the quantity of water, leads one to suspect that these ashes had been either leached partially or prepared by mixing leached and dry ashes together. The proportion of lime found in the most inferior sample dispenses of any suspicion of adulteration with lime, as the percentage is not high.

"The price of these ashes was \$10 per ton delivered in carload lots at the respective railroad stations. This price is lower than any quotations previously known to the Station. The important point for the purchaser, however, is that the low price was accompanied by an apparently deliberate reduction in the quality of ashes.

"During the year preceding the receipt of the five samples above described, the Canada ashes sent to the Station for analysis were of good quality. One sample is of interest because, though very moist, it yet contains a high percentage of potash. The ashes had most probably been exposed to rain, instead of having been leached and afterward partially dried.

"Three samples of domestic ashes are characterized by being very dry, and one was probably taken soon after the ashes were removed from the stove. Average Canada ashes contain about 12 per cent of moisture, which renders them as damp as the average chemical fertilizer. Buyers of ashes should therefore look with suspicion on lots that appear excessively moist, because in such cases the potash is seldom equal to the proportion in average ashes.

"The refuse ashes were samples from burned rubbish, principally waste paper and refuse lumber. The analytical results speak for themselves. Ashes from paper are as valueless as those from coal, because the soluble mineral matter has been leached out of the paper stock during the process of paper making."

How Cold Setting Raises Cream.

Erroneous teaching in matters relating to cream raising are more common than one would expect when it is remembered how thoroughly that subject has been discussed the past twenty years, or since the introduction of the Swedish system. The following paragraph is copied from an agricultural journal of good standing, yet it is error and nothing but error.

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can be made for three to four cents per pound.

Great interest is manifested by western farmers, and the country is perhaps on the verge of a sugar beet boom. Thousands of communities are trying to get factories started. Most of them will necessarily fail to do so and some of the factories, when secured, may be expected to fail under the untried conditions of the new industry, but there is practical certainty that an important branch of agriculture will rapidly be developed.

Dairy Questions.

Secretary Coburn of the Kansas Board of Agriculture

Prosperous Milk Farming.
GLASS BOTTLES, STEAM, AERATORS AND
ICE BOXES.

Experiments With Potatoes.

Among the valuable bulletins lately issued by the Ohio Experiment Station is one entitled "Potatoes" which every grower should possess. We can give here only a summary of the results of the experiments reported in this bulletin:

Changing seed potatoes for the purpose of securing those grown on a different soil may be advantageous, and it may not. More depends upon the selection and keeping of seed than changing from one soil to another.

Changing for the purpose of securing an improved variety is also uncertain as to results. "New blood" does not necessarily indicate an improvement, for as a matter of fact many of the new varieties are inferior to the old.

Keeping seed potatoes so as to preserve their vitality is of the utmost importance. This can be done fairly well by pitting, but cold storage, where the temperature is held at about 35 degrees Fahr., is the ideal method.

Cold storage potatoes make a quick, vigorous growth and give a perfect stand in the field.

A storage room for potatoes need not necessarily be cooled with ice, as ventilation answers very well, but with ice the temperature may be controlled at all seasons.

A good crop of potatoes may be secured if planting is delayed until the first of July, provided the seed is kept first.

As between budding or sprouting the seed, the light, and cold storage, there is but little choice.

Budding is accomplished by spreading the potatoes, one layer deep, on the barn floor, on a loft, or in shallow boxes, where they get light, but are not exposed to direct sunlight. This is done several weeks before the time of planting.

Potatoes treated in this manner come up in about a week, and grow with astonishing rapidity. Cold storage potatoes are a few days later in coming up but mature at the same time.

Contrary to expectations, the best results have been secured in using medium and late varieties for late planting.

Usually, as large a crop is not secured by late as by early planting, but the advantages lie in being able to follow early crops in this manner, and in securing better seeds, because of the superior keeping qualities of late grown potatoes.

It has been found advantageous to immerse seed potatoes not more than one hour in the corrosive sublimate solution, in the treatment to prevent potato scab.

Seed potatoes, grown from treated seed, and planted on land free from scab, may produce tubers almost free from scab.

The treatment for potato scab does little or no good if the potatoes are planted on land infested with scab.

It is a good plan to treat seed potatoes some time before planting, and to dry before storing.

Spraying to prevent potato blight has given variable results, possibly because the same forms of blight have not been present at all times.

Potatoes appearing to be sound, but showing a dark ring when cut across the stem end, are diseased and will carry the blight to the field. The Colorado potato beetle, blister and flea beetles may carry the disease from one field to another.

It is essential to reject diseased tubers, to keep the "bug" in check and to plant on ground where potatoes have not been grown for a year or two. In spraying, six ounces of Paris green should be used to a barrel of Bordeaux mixture.

Thorough cultivation is important, so as to prevent the waste of moisture, and to keep up a vigorous growth, as a means of rendering the plants somewhat resistant to blight.

The most promising of the new early varieties are Burr's No. 1, Bovee, Early Michigan, Early Thoroughbred and Van Orman's No. 99.

The most promising of the late late varieties are Carman No. 3, Country Gentleman, Enormous, Flagle, Livingston, Table King, Uncle Sam and Wise, White Early Ohio, Pride of the South, and white Bliss' Triumph are valuable for certain sections, and for special purposes, but not for general cultivation.

American Wonder, Carman Nos. 1 and 3, Early Norther, Early Harvest, Rural New Yorker No. 2, Sir William and Wise have been tested sufficiently to warrant recommending them for general cultivation.

Superphosphate has increased the potato crop, in our experiments, to a profitable extent, the cost per bushel of increase being five to six cents.

There does not appear to be much difference in the efficiency of dissolved bone black and acid phosphate, but slag phosphate has given lower average results than the other forms.

Wheat bran has given better results than linseed meal.

Nitrate of soda and muriate of potash, when used singly, have not given much increase.

Superphosphate, nitrate of soda and muriate of potash in combination have given better results than either alone, and the crop increase has been nearly in proportion to the quantity used, up to 1,100 pounds per acre.

These competitions will be conducted monthly during 1897

First Prizes, each of \$100 Cash, \$100 Picturesque Special Bicycles, \$100 Gold Watches.....\$1,000 Cash and Prizes given each month.

Total given during 12 months 1897.....\$40,800

HOW TO OBTAIN THEM. Competitors to give as many entries as possible. Cut off the top portion of each wrapper, then wrap in "SUNLIGHT SOAP." These (called "Covers") are to be sent to Lever Brothers, enclosed with a stamp of postage, and the number of coupons sent in, to Lever Bros., Ltd., New York, and the largest raffle (left hand corner) with Name and address, are deleted from competition.

NAME OF DISTRICT.

1. New York City, Brooklyn, Bronx, Westchester, Nassau, and Suffolk Islands.

2. New York State (outside of New York City, Albany, Utica, and State Islands).

3. Pennsylvania, Delaware, Maryland, West Virginia, and West Columbia.

4. The New England States

The Bicyclists who obtained the greatest number of entries in their respective districts, Employees of Lever Brothers, Ltd., will endeavor to award the prizes fairly, according to the best of their judgment, but it is understood that all who compete agree to accept the decision of Lever Bros., Ltd., as final.

LEVER BROS., LTD., NEW YORK.

\$3,400.000 GIVEN AWAY EACH MONTH FOR SUNLIGHT SOAP WRAPPERS

Timely Garden Notes.

In preparing ground for the garden, says M. A. Thayer, carefully consider the condition of the soil and the needs of the plant.

Fertility is plant food and the soil must contain nitrogen, potash, phosphate, humus and moisture in liberal quantities to fully supply the needs of the plant.

Good barnyard manure, worked into the soil, and wood ashes applies as a top dressing, will supply these needs.

Not only must the soil contain these food elements, but they must be thoroughly mixed and incorporated in the soil, to become available as plant food. Therefore, let the ground be heavily manured and every square inch for a foot in depth well pulverized.

The surface should be smooth and even, and if soil is very loose and light roll the ground to make it firm and compact.

Moisture is the chief element in both plant and fruit, and is hardest to supply at the time and in the manner needed.

A deep, rich pulverized soil retains spring and summer rains, and acts as a reservoir for this surplus moisture, until required by the plant in forming new roots, leaves and fruits.

Compensation is the law of the soil. Feed and cultivate if you would have large products.

A plant is a huge feeder and a hard drinker.

Every little fine rootlet is a constant sucker, severely taxing even the best-prepared soil for its sustenance, while in poorly prepared soil it literally starves to death.

The fruit was picked three times a week, on Mondays, Wednesdays and Fridays, and at each picking the number, total weight, amount of rot, etc., were tabulated for each variety.

1. The varieties best suited to New Hampshire are those having an early fruit, ripening the bulk of their fruit by September.

2. The following varieties we would place upon the rejected list: Early Richmond, Earliest of All, Bright and Early, Ponderosa, Early Leader, Morning Star, Wisconsin Climbing, and Large Yellow.

3. All the Landreth crosses, together with Buckeye State and Virginia Corker, are too late for this climate.

4. The varieties making the best general showing were: Belmont, Early Michigan, Acme, Brinton's Best, Beauty, Red Cross, Boldt, Fordhook's First, Stone, and County Fair. These are named in order of productiveness.

5. The varieties making a fair showing were: Red Bird, Long-Keeper, Dwarf Aristocrat, Chencry's Early, Conference, Puritan, Autocrat, No. 105, Optimus, Perfection, Ignomitus, Fortune, and Dwarf Champion. Also given in order of productiveness.

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7. The following varieties were found to possess some objectionable features: President Cleveland, Crimson Cushion, First of All, McCullom's Hybrid, Imperial, New Liberty Bell, Faultless Early, and New York.

8. A distinct type of tomato is found in three varieties: Bright and Early, Fifty Days the Earliest, and Bond's Early Minnesota. While below the average in size, as shown in Nos. 48, 46, and 49 respectively, in the photograph, they are smooth, uniform, productive, and very desirable for home use, if not for the market.

9. Varieties 22, Red Peach, 52, Clustered Small Red, and 54, Clustered Large Red, are simply novelties, and of comparatively little use except for preserving and pickling.

Forcing Peaches.

J. H. Hale gets ripe peaches two weeks earlier by the following method:

In the middle of the growing season, put a strong wire around a large arm of a tree, and twist it fairly tight. This checks the flow of sap and causes fruit buds to form early and in great number.

The fruit on the branches of this arm will ripen two weeks earlier than that on the untreated branches, and will be much more highly colored. But this part of the tree will be so weakened by the treatment that it should be cut away after fruiting, that new shoots may come out and take its place. Thus one large arm or limb of a tree may be forced each year.

Tomatoes for New England.

In Bulletin 42 of the New Hampshire College Agricultural Experiment Station Messrs. Rane and Hunt report the results of a test of 56 varieties of tomatoes made last year.

The soil of the tomato field was a good loam, practically level. A crop of millet was grown upon the land in 1895, and potatoes in 1894. In the spring of 1896 a light coating of cow manure and a heavy application of a complete tomato fertilizer were used.

The plants which were started from seed in the greenhouse, March 16th, had been transplanted twice, once from the seed boxes into trays, two inches apart each way; and again into the cold frame six inches apart, thus giving them a stocky growth. They were transplanted into the field May 26th and 26th in rows five feet apart, the plants three feet apart in the rows or at the rate of 2,904 plants to the acre. Ten plants of each variety were selected upon which to base the experiment.

The land was cultivated frequently until the plants were of fair size. The method of training was to tie each plant to an ordinary bean-pole sufficiently to keep it from the ground. This necessitated a slight amount of pruning to improve the conditions for ripening. May and June were cool, dry months, and the tomatoes started slowly. While the remainder of the season was sufficiently wet, there was no continuous rainy weather to induce the growth of fungous diseases.

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The fruit on the branches of this arm will ripen two weeks earlier than that on the untreated branches, and will be much more highly colored. But this part of the tree will be so weakened by the treatment that it should be cut away after fruiting, that new shoots may come out and take its place. Thus one large arm or limb of a tree may be forced each year.

10. Varieties 22, Red Peach, 52, Clustered Small Red, and 54, Clustered Large Red, are simply novelties, and of comparatively little use except for preserving and pickling.

Forcing Peaches.

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<p

POULTRY.**How to Lime Eggs.**

At this season there is always considerable inquiry about liming eggs. Of late years, limed eggs have been at something of a discount, because the increase of cold storage facilities has made refrigerator eggs more abundant. Cold stored eggs will not keep so long as limed eggs, but they are better in quality and are often sold by city dealers as fresh stock. Farmers who have a storage house like that recently described in this paper by Mr. Teal of Acton, will do well to store their surplus spring eggs and sell them later in the season. Some farmers keep cold stored or pickled eggs for home use and sell all the fresh ones when eggs are high. Those who have no ice will have to use a lime pickle, and for such the following directions, taken from the New York Produce Review, will be found explicit and complete.

THE PICKLE.

To make pickle use strictly pure stone lime, fine, clean salt and pure water in the following proportions: Two to three quarts salt, sixty to sixty-five gallons of water, three-quarters to one bushel of lime. A pound of cream tartar added is found to sweeten the pickle and give the shells of the eggs a more natural appearance, and two or three ounces of saltpepper is sometimes added. There are differences of opinion as to the proper proportions of salt and lime to produce the best results, but the range in quantity is about as stated above. The pickle must be entirely free from sediment. Slack the lime with a portion of the water, then add the balance of the water, salt and cream tartar. Stir well, three or four times at intervals, and then let stand until well settled and cold. It is very essential that the pickle should be stone cold before using. Either dip or draw off the clear pickle into the cask or vat in which it is intended to preserve the eggs.

PACKING.

When the cask or vat is filled to a depth of fifteen or eighteen inches, put in eggs about one foot deep, spread over them some pickle that is a little milky in appearance, made so by stirring up some of the very light lime particles that settle last, and continue doing this as each foot of eggs is added. When the eggs are within about four inches of the top of the cask or vat, cover them with a cloth and spread on two or three inches of the slacked lime that settles in making the pickle. It is of the greatest importance that the pickle be kept continually up over this lime. For putting the eggs into the pickle it will be convenient to have a basin, punched quite full of inch holes, and large enough to hold six or eight dozen eggs. The edges of the basin should be covered with leather, and it should have a handle about three feet long. Fill the basin with eggs, put both under the pickle, and turn the eggs out; they will go to the bottom without breaking.

PREPARING FOR MARKET.

When the time comes to market the eggs, they must be taken out of the pickle, cleaned, dried and packed. To clean them, secure half of a molasses hoghead, or something like it, filling the same about half full of water. Have a sufficient number of crates to hold twenty to twenty-five dozen eggs, made of slats, placed about three-quarters of an inch apart. Sink one of the crates in the half hoghead, take the basin used to put the eggs into the pickle, dip the eggs out and turn them into this crate. When full, rinse the eggs by raising them up and down in the water, and, if necessary to properly clean it, set the crate up, and pour water over the eggs with a bucket or hose. Then, if any eggs are found when packing from which the lime has not been fully removed, they should be laid out, and all the lime cleaned off before packing. When the eggs are carefully washed, as before described, they can be set up or out in a suitable place to dry—in the crates. They should dry quickly and be packed as soon as dry. It is essential to dry the eggs as quickly as possible and they should only be taken from the pickle in the most favorable weather to accomplish this result. In packing, the same rules should be observed as in packing fresh eggs. Brick vats built in a cellar around the walls, with about half their depth below the cellar surface, about four or five feet deep, six feet long and four feet wide, are usually considered best for preserving eggs, although many use and prefer large tubs made of wood. When wooden vats are used, they should be made of spruce, though pine answers a good purpose. Oak should never be used, as it stains the eggs. The place in which the vats are built or the tubs should be clean and sweet, free from bad odors, and where a steady temperature can be maintained—the lower the better; that is, down to any point above freezing.

Color and Plant Growth.

M. Flammarian, the great French astronomer, has been testing the effect of different colored lights on the growth of plants. He found that geraniums, strawberries and pansies made fifteen times as rapid growth in red or orange light as in blue light. This suggests pink colored glass for forcing houses where fresh vegetables are grown for the winter markets in the North.

The Wisconsin station tells of a herd of cows whose butter yield was much reduced by the constant explosive noises of a gas engine in the vicinity.

Hood Farm Jersey

HOOD FARM, Lowell, Mass.

PRESIDENT OF THE VERMONT STATE DAIRYMEN'S ASSOCIATION ON THE DE LAVAL "BABY" CREAM SEPARATORS

Morrisville, Vt., March 8, 1897.
Six years ago I took a De Laval "Baby" No. 2 separator to test beside my Cabinet creamer. At the end of two weeks I became satisfied that I could afford to be called a fool by my neighbors and throw away my nearly new \$150 creamer and buy \$125 for a little "Baby" separator. It has run from two to three hours every day since then with but very little repair. It is driven by a small tread power, is situated near the stable so that no time is lost in carrying the milk to it, and the warm skim milk is only a few feet from the calves' stable. What is not wanted for the calves is conducted to the basement beneath, all warm for the pigs. It not only saves us hours of work each day, but we have sold more than \$200 worth of butter each year more than we could have made and sold had we kept on with our former method.

"Farmers to be successful, under present conditions, must follow the example of careful business men, stop all wastes of every kind, and employ the best known methods of conducting their business."

C. F. SMITH.
Send for new catalogue No. 327.

THE DE LAVAL SEPARATOR CO., Randolph & Canal Sts. 74 Cortlandt Street, CHICAGO, NEW YORK.

Propagating from Peach Seedlings.

We grow a number of peach seedlings, a few thousand, more or less, each season, writes S. H. Van Trump of Missouri in Colman's Rural World.

We find them to come in suitably for various propagating purposes. It is but a slight task to save the seed each season when the family preserving and canning is being done. We prefer the seed taken from the seedling clingstone varieties, as they are generally believed to produce the most healthy and hardy stock.

The seed should be preserved in a reasonably dry place until late fall just before the ground freezes, when they should be buried beneath five to ten inches of soil. By spring they will be found mostly cracked by the frost, and what are not thus opened should be cracked with a hammer before planting.

The seed should be planted as soon in the spring as the soil is in suitable condition, in rows four or four and one-half feet apart. The seed should be dropped not more than four inches apart to insure a good stand of seedlings, which should be eight to twelve inches apart. Give good, clean culture with plow and harrow, keeping the soil well pulverized immediately around the young seedlings. If they come up too thick they should be thinned out till they stand at the proper distance apart. If the soil is rich and proper culture is given they will grow very rapidly and the larger ones will do to bud in June.

The best method to adopt in June budding is that recently revived and brought prominently before the public by the Texas experiment station, known as "dormant budding." That station recently issued a bulletin illustrating the method, and we consider it especially well suited where small stocks are to be worked. As soon as the seedlings have set the seedling should be cut off, and the bud will often make a nice tree the first year. During August or September all the seedlings, including those which failed to take in June, should be budded.

The buds should be carefully observed and those which fail to set, the seedling should be marked for treatment the next spring. During warm days in March those seedlings which still remain may be grafted with Japan plum. Dig the soil away about the crown and cut off several inches down on the root.

Graft either by the whip or cleft method, using plenty of wax and also a cloth, and finally bringing the soil back to cover all and retain the moisture.

Japan plum budded or grafted upon peach stocks, if planted on light sandy or gravelly soil, make as good a tree as can be had anywhere.

Hale on Peaches.

The hardness of peaches depends on hardy buds, and after long growing of Persian varieties we are looking to kinds of North China origin for this quality. The Alberta, so successful at the South, is one of these. Sned is one of the earliest—not a frost. It ripens 10th to 15th of August. Among late sorts, Fox Seeling and Salway are best. But don't think because you live North you must get out of the way of southern growers and raise only late kinds. Grow the best early kinds, in the best manner; the operator with a sharp knife can then cut off, with one slash, the lower half of the scrotum, square across. He then presses down one testicle until it can be firmly held between the thumb and forefinger. With the other thumb and finger he tightly squeezes the cord above the testicle, and then draws the testicle out, breaking the cord. The second is removed in the same manner. The lamb may be a little stiff for an hour or two, but is soon as lively as ever.

Ask long and hard, and get what you want. Remember, also, to thin, thin, thin your growing crops. Leave the fruit six inches apart.—J. H. Hale, Conn.

Beet Sugar for Stock.

In the beet-sugar producing sections of France, low-grade sugar has become low enough in price to make a cheap stock food; but experiments made by Professor Malpeaux show that it will not do for dairy cows. In repeated tests, the addition of sugar to the ration increases the cows to lay on flesh without increasing the yield of either milk or butter a particle.

Prices Compared.

Some time since, said Hon. B. C. Sears, at the Newburgh, N. Y., Farmers' Institute, I looked over some old account books (such as I could find) and prepared some tables, intended to show the purchasing power of one quart of milk during those early days, and have brought them as far as my dates allow, down to the present time, comparing the prices which were generally paid in New York, at that time, for milk shipped by the farmer, and the more recent "exchange prices," assuming that the creamery man earns the 1-4 cent per quart which he charges in caring for the farmers' product, furnished by cows, etc. I find that it took the following number of quarts of milk to purchase the articles which we need and must have:

	1860	'64	'84	'95	'96
One ton corn meal or hominy,	1000	1100	700	720	800
1 ton wheat or bran middlings,	700	600	550	600	600
1 ton dried grains,	500	500	580		
1 barrel flour,	200	300	150	160	200
1 lb. coffee,	6	10	10	10	10
1 lb. sugar,	3	4	2	2	2
1 gallon molasses,	17	21	17	20	20
1 gallon kerosene,	33	16	2	4	4
1 ton of coal,	200	200	180	170	180

I find that the price of milk during the years '78 and '79, two years from April 1st, 1878, were just the same average as for the year 1896, viz., 2 5-12 per month. I cannot find my expense account for that year, but feel confident that feed was from 15 per cent to 25 per cent higher, and many articles of household necessity higher than now.

Too Much Bossing.

There is too much "bossing" and not enough "pitching in" with the hired help, writes a correspondent of the Country Gentleman. Where you see a grower always busy with his men, you may safely conclude his business is a successful one, since he is at hand to supervise every detail, and his presence and co-operation lend encouragement to his men in their work; his skilled labor, especially in these hard times when competent men demand as good wages as ever they did. Farmers do not seem able to secure labor any cheaper this spring, as wages are about the same as in preceding years. I overheard a farmer, the other day, trying to hire a man who had worked for him last year, offering him reduced wages. The man said: "Ain't I as good as I was last year?" "Yes," replied the farmer, "and my crops were as good last year as they were the year before; but I didn't get the same prices." He had to pay the old rate of wages, however, this year.

Whether it is an indicator of an early spring I am loath to give an opinion, but the robin made an unusually early appearance this year, on March 5th—the next earliest being on March 6th in 1891, after which date we had a considerable spell of winter weather. A record of eleven years' observation shows March 18th to be about the average time for its appearance.

Sheep and Wool Notes.

Early spring usually furnishes the best market for both lambs and good muttons. With lambs, the earlier good condition and weight are procured, the better will be the profit. The raising of early lambs is really a business all of itself, and very remunerative.

A sheep which starts to go down does so rapidly. Dry feed is not good for sheep, as their digestion is not strong enough for it, and many of their diseases are attributable to it. They need green, succulent feed to keep the bowels and other organs in good working condition. Roots are excellent; so with ensilage, in moderation.

The best time to castrate ram lambs is as soon as they get strong and active on their feet—say, from one to three weeks old. One person should hold the lamb with its back against his breast, head up, all four legs held together.

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Japan plum budded or grafted upon peach stocks, if planted on light sandy or gravelly soil, make as good a tree as can be had anywhere.

DO NOT PLANT TOO CLOSE.

"Duchess and Yellow Transparent will not crowd each other if set twenty feet apart, while Northern Spy is too close at thirty feet, and plant more largely of winter varieties than of autumn or summer kinds. The latter have their spheres of usefulness, but local markets are generally overcrowded. Plant with a determination to care for the trees by cultivating them when young, and by feeding them liberally when they begin to bear. A clover crop cut and allowed to remain on the orchard soil, supplemented with wood ashes, represents a plan of manuring that the orchard will appreciate."

Color and Plant Growth.

M. Flammarian, the great French astronomer, has been testing the effect of different colored lights on the growth of plants. He found that geraniums, strawberries and pansies made fifteen times as rapid growth in red or orange light as in blue light. This suggests pink colored glass for forcing houses where fresh vegetables are grown for the winter markets in the North.

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POULTRY.

dry.

soil.

depth.

planting.

care.

water.

sunlight.

air.

temperature.

humidity.

light.

air.

water.

soil.

air.

water.



BOSTON, APRIL 17, 1897.

Persons desiring a change in the address of their paper must state where the paper has been sent as well as the new direction.

DON'T overstock.

Don't buy pure-bred stock, if you mean to give it scrub care.

MANY a neighborhood row has been started because of poor fences.

ALONG with the promises of politicians and of tree peddlers, take plenty of salt.

AN interesting article on Forest Fires has been necessarily held over until next week.

THE only experience that you can fully comprehend is your own. That is why the world is so slow to learn.

NOW is the time when the western farmer who wintered his cows on the south side of a haystack, concludes that dairying doesn't pay.

WHO will get caught again when the pastures dry up in August? A field of fodder corn in May is the best insurance against a long dry spell later on.

UPON a farm there is no excuse for a stunted calf, a stunted tree or a stunted boy. Such products will never be satisfactory, and somebody is to blame.

FEW of us live in glass houses, but all of us have windows to be broken. Hence when you feel like stone throwing, it will be safer to take some other kind of exercise.

MUCH better to try and fail than not to have had courage to try at all. Your mistakes and failures are just so much capital from which to draw knowledge for future action.

FARMING under glass has increased at an extremely rapid pace during the past dozen years. The time may come when a greenhouse will be as essential to the farm outfit as the henhouse is now.

A DISGUSTED farmer asserts that mistakes with live stock are almost as numerous as the chances to make them. He says that "any fool thinks he can keep cows, when it is a fact that good cow managers are scarcer than Congressmen." And many a farmer tackles the nation's revenue problem who can't make a cow pay her board.

In some towns it is not easy to hire a man to trim apple trees who makes any claim of understanding the work. In such places, a young man who would learn the science of tree pruning might find profitable employment during the dull season. One who intends to follow orchard work as a permanent occupation should also learn to graft and bud and successfully operate a spraying outfit.

BEET sugar is coming to the front. The outlook is very promising for those regions adapted to the industry. It is estimated that a million acres will be needed to supply the needs of the United States. The net profit now ranges from \$8 to \$15 per acre. Most of the beets will probably be grown in the dry regions of the far West. New England is not so well adapted for the crop as are some other sections.

It was recently suggested by a milkman that a good thing for the younger members of this trade would be to introduce small pony carts or electric motors to go round every working district in Boston in opposition to the drink traffic, and sell milk and soda in the summer, and hot milk and honey in the winter. Aside from the temperance idea, any plan that promises to in any degree relieve the over-supplied milk market is worthy of notice.

FARMER SLACK always finds very large in the spring. That is to say, he finds more work to be done than the hired men could do in half a dozen seasons. But nothing in particular is really thought out, and Slack waits until the season crowds him and then sets the men at the first job he happens to think of. Nothing gets done at just the right time nor in the best way, and yet everybody is kept on the jump after the work the whole season without ever catching up with it. If Slack should take one branch of his farming and do it right, affairs would soon begin to brighten upon his farm.

To stay by a specialty in farming sometimes involves considerable courage. But it is the stayers who win. Very commendable is Mr. Eames' persistence in resolving to set out new orchards on his Highland Farm right after a year of exceedingly low prices. Those who press steadily forward, growing those crops that they best understand, will meet poor years sometimes, but when high prices are the rule, such growers are prepared to reap the full advantage. Besides, a skilled and enterprising grower can often net a profit during a year which brings only loss to others.

DEAFNESS CANNOT BE CURED
By local applications, they cannot reach the diseased portion of the ear. There is only one way to cure deafness, that is, by constitutional remedies. Deafness is caused by an inflamed condition of the mucous lining of the Eustachian Tube. When this tube is inflamed you have a running sore or imperfect hearing, and if it is entirely closed, Deafness is the result, and unless the inflammation can be taken out and this tube restored to its normal condition, hearing will be destroyed forever. Nine cases out of ten are caused by catarrh, which is nothing but an inflamed condition of the nose.

Will give One Hundred Dollars for any case of Deafness (caused by catarrh) that cannot be cured by Hall's Catarrh Cure. Send for circulars, free.

F. J. CHENEY & Co., Toledo, O.
Sold by Druggists, 70c.

TOPICS OF THE WEEK.

Green
Greener.
Greenest

Green fruit, greener small boy—"there are others," and greenest grass will cover them if care is not taken to plant them. To cure such illus Jamaica Ginger is nowhere compared with the reliable pain destroyer

JOHNSON'S ANODYNE LINIMENT
ESTABLISHED 1810

Every Mother should have it in the house for colds, chills, rheumatism, etc. It is a safe, strong, and excellent remedy.

I have used Johnson's Liniment in treating our infant for colds, and our three year old daughter for summer complaint, and found it excellent. JOHN H. JOHNSON, 100 Washington St., Boston.

PARSONS' PILLS ONE A DOSE. Price 10c. Send for book. Price 10c.

L.R. JOHNSON & CO., Custom House St., Boston.

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THE HOUSEHOLD.

FIRST UP.

A brave little dandelion woke from his nap, And hunted around in the dark for his cap. "In certain, he mused, "it ought to be here, In the very same corner I left it last year."

He poked all about in the dirt and the dark; For the same little hat that he wore in the ark; For fashions may vary with people and climes, But dandelions wear the same hats all the time.

"What's o'clock?" and he paused while he counted the buzz.

He had caught through his looks as old age always does;

Then he settled himself to pluck on the old feathers.

That had done so much service in all sort of weather.

Rather frowzy he looked getting into his hat, But he knew that the rains would take care of all that.

If he only were up; so he pulled on his boots, And began to push up from his tough little roots.

Kopt pushing, still cheerful, still hopeful, still—

He rose to the surface close by the old bush;

With the frost scarcely out and the ground hardy mellow,

Here he is on the top now, the brave little fel-low!

The first dandelion! Well well we may delight!

To call all the children to see the glad sight!

For all the bright propens of hope and of spring;

The golden-crowned dandelion surely is king!

—Youth's Companion.

EASTER CHORDS.

Oh, the wonderous Easter music!

Oh, the holy Easter bloom!

Oh, the joy to every spirit!

Sheeding herds over the tomb!

Oh, the wave on wave of glory

Through the haliehahs given!

Oh, the tender hush of feeling,

Hallowing this earth with heaven!

There's a union in voices,

There's a brotherhood of souls,

And the one triumphal message

From the answering organ rolls.

Christ is Risen! Alleluia!

Christ the Rose of Sharon, gives

To the tomb a light immortal,

We shall live because he lives!"

Oh, the resurrection gladness—

Borne into our souls anew!

Oh, the tender tide of healing!

Like a fall of gracious dew!

As the lilies offer perfume,

With the loveliest other flowers,

Do the angels in their worship

Send to bless and quicken ours.

—Transcript.

Come, happy children, come with me, We'll walk on the hills, and cross the brooks;

There's a birdie under our feet,

But has some teaching short and sweet,

That is richly worth the knowing.

—Alice Cary.

A TULIP STORY.

Two tulip bulbs dropped from the old gardener's wheelbarrow as he walked across the alley on his way to the public square where handsome beds were being made for the spring. He heard them tumble from the top of his load, but was too tired to stop and pick them up. A few lost bulbs would not matter when he had hundreds.

"Oh, dear! oh! dear!" sighed the tulips; "what an awful accident. We have fallen into a dreary alley on a dirt-heap. Alas, we must die! How could we live separated from all our cousins, aunts, and friends?"

"And I was so pretty," moaned Varieté.

"I had the real gold color," answered Yellow.

"Oh, please do no die," begged the poor Dirt-heap. "I will do all I can to make you comfortable and warm through the winter. A little way under I am moist and soft; try to sink down a few inches and fall asleep. You will be doing such a kindness if you will live, and let me care for you until the spring. I have always longed to be garden earth. It will cheer me through the long winter to hold such a lovely secret. Ah! how happy I shall be when two beautiful flowers bloom on my breast, perhaps on Easter Sunday! Do not die, but live, only live."

"If we can be of use, even in this forlorn alley, why, of course we must live," replied Yellow.

"And bloom!" Variegated whispered. So they both sank down into the yielding earth, composing themselves for months of quiet sleep. The Dirt-heap was filled with thankfulness; and rejoiced that, even in a small way, she was now garden earth.

At last winter came with howling winds, snow, sleet and ice. No green thing showed its face to the sky. The ground hardened like iron. For weeks the dirt-heap lay a mound of snow, white and chill. So much ice piled itself in the silt that only the milkman Ben ventured through its narrow limits.

But the bulbs knew nothing of all this. Th' y lay warm and snug in the dirt-heap, dreaming of spring and the happy hour of blooming. After many weeks came Easter Sunday.

Early in the morning of that blessed day Ben, the milkman, to make a short cut home, turned his horse and wagon into the narrow alley. When he reached the dirt-heap, he pulled up in surprise; for there, in all their first beauty, bloomed two tulips, one of gold color, the other variegated. They seemed to be looking right up in the sky, the dreary alley forgotten. Warm sunlight fell about them; sweet air passed over them, and a rich, soft earth held them secure. "Well, well, well," Ben mused; "this is a pretty sight, and takes me back to my boy days on the old farm. I will take these flowers home to my wife Sally as an Easter gift, and I'll bet she will show them to the baby the first thing." So he gathered the tulips, with a generous handful of earth round each bulb. Then he looked down upon the old dirt-heap, and spoke aloud his thoughts.

"I'll bring my wheelbarrow over in the morning, and haul this dirt to Sally. She will spread it all over her flowerbeds; it's fine, rich soil."

"Garden earth at last! Oh, how glad I am!" rejoiced the Dirt-heap.

"Sister," laughed Variegated, "we are going to be an Easter gift; only think, a Easter gift!"

Yellow nodded her pretty head of gold, and whispered, "A dear little baby is to look at us the first thing!" Independent.

Take all reasonable advantage of that which the present may offer. It is the only time which is ours. Yesterday is buried forever and tomorrow we may never see.—Victor Hugo.

TRADITIONS OF GOOD FRIDAY.

The nineteenth century ear has never understood why the name of that most awful of days should be prefixed by the adjective "good." The day represents the tragedy of Christian history, and the qualifying word seems to mock, instead of define.

However, one has to go back to former centuries to find that the name is a corruption, although the Saxons call it Long Friday, on account of the hours of service and fasting done. Its celebration ranks in point of age before the observance of Christians.

Americans who seem so lamentably free from all tradition, never instill into the religious observance of the day the superstitious customs retained by foreign countries.

As Christmas is ushered in here by shouting at dawn of numerous small boys, so is God's Friday in England. There they go singing down the streets, Hot cross buns,

One a penny,

Hot cross buns.

The custom of eating hot cross buns on that day is a tradition of the English which centuries of them have not failed to observe. In Cornwall the folk believe in the virtue of the cake for all that are sick, even the animals. One who has read up these legends says: "In some of our farmhouses the Good Friday cake may be seen hanging to the rack, slowly but surely diminishing, until the return of the season replaces it by a fresh one. It is of sovereign good in all manner of diseases that may afflict the family, or flocks or herds. I have seen a little of this cake grated into a warm mush for a sick cow."

Two hundred and fifty pounds have been baked on the Good Friday morning at the Chelsea Bun House. In 1839 a quarter of a million buns were sold. For nearly two centuries Chelsea was famous for its buns.

The superstition connected with the cake does not stop at eating it. If friends or lovers stand inside the church doors before matins on Good Friday, break a hot cross bun before the cross, and each keep a half, just as long as they retain the pledge no enemy can come between them, and their love or friendship will increase.

Rings were consecrated on that day, and worn to preserve health. At Westminster Abbey these circles were distributed up to the time of Charles the Second.

The French peasantries gather eggs on this day, believing that they extinguish a fire if thrown into it. They also hold that the hawthorn moans and cries on that day, because of the pain it inflicted on the Saviour's head.

In Western England all children weaned on that day are lucky, and ground tillled on Good Friday bears a speedily and abundant harvest.

Sixty boys from Christ's Hospital receive at the close of service on the holy day each a new penny and a box of raisins, by the will of Peter Symonds, dated 1586.

For five hundred years in the churchyard of St. Bartholomew's twenty poor widows pick up six pennies each off the tombstone of the donor.

In some parts of America the day is observed with some of its old associations. At the old Spanish mission in California an effigy of Judas Iscariot is placed in the street. He stands before a table on which is placed a bottle of wine and a pack of cards, representing the national vices. The whole is burned with great solemnity, and then buried.

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One seldom realizes the possibilities of materials on hand until one's ingenuity is tested. These box footstools are excellent receptacles for stockings, or for dainty house shoes and other small things.

There are always many articles of furniture that are set away for slight repairs, and they are likely to accumulate on one's hands if one does not have regular seasons for looking up such matters. It is a great satisfaction to know that all such mending has been attended to before house cleaning begins.

The most careful manager finds that there is always some cast-off clothing at the end of a season that needs attention. What cannot be cleaned and made over as it can be often dyed and begin a fresh existence under another color.

What is too much worn for use as clothing may be torn into strips and woven into rugs or mats. These old-fashioned rag rugs are not only durable, but if a little care is taken in selecting effective soft colors, they may be very pretty. They make warm, comfortable rugs to use in the kitchen and in some upper rooms.

Vermont has the name of producing the best maple sugar, but a sample of New Hampshire maple syrup and sugar reached us the other day from the Shuttukie Farm, Hancock, N. H., which was of the very best quality, equal to any we have ever had both in flavor and appearance. The recipes which are given below will show some ways in which this delicious product was used in our household.

Maple Biscuits. — Into an ordinary biscuit dough a quantity of maple sugar, broken into small bits, was mixed, the dough then rolled out, cut into small biscuits and baked as usual. Those who like hot biscuit with maple syrup (and who does not?) will like these, as the sugar melts in the baking, giving little spots of sweetness all through the biscuit.

Maple Cream Sauce. — To three-quarters of a cupful of thick cream, add quarter of a cupful of maple syrup, and beat until stiff. Serve with any simple pudding which has not much flavor of its own. This was served with a delicate cracker pudding. Less syrup may be used if this is too sweet for the family taste, supplying the deficiency with milk, to make up the quantity.

Maple Sugar Candy. — This recipe came from the Boston Cooking School Cook Book. Break one pound soft maple sugar into small bits and put it into a saucenpan with three-quarters of a cupful of thin cream and a quarter of a cupful of boiling water. Bring to the boiling point and boil until a soft ball is formed when tried in cold water. Remove from the fire, and beat until creamy, then add two-thirds of a cupful of nut meat and pour into buttered tins. When slightly cool, cut into squares. There will be no invitation necessary to taste of it.

Maple White Silk Poplin. — Made this dainty little cloak which is attractively trimmed with lace and insertion, and lined throughout with taffeta silk. The coat consists of a very short body portion simply shaped by shoulder and under-arm seams and closing at the center-front. From the lower edge of the body hangs the full skirt, which is gathered at the top both front and back. The cape of three-quarter length, is of circular shaping and has a centre-back seam which renders the adjustment smooth-fitting at the neck and shoulders. Soft rippling folds falling below. At the neck is a prettily pointed yoke collar that is edged with a frill of lace and extends well over the sleeves. The bishop sleeves are gathered at the top and at the wrists where they are finished by bands of cuff depth. Cashmere, Henrietta, silk, surah and white satin-faced cloth are among the materials generally selected, while for summer wear white pique in plain or figured effects will develop daintily with embroidery.

Stylish Top Coat of mouse-gray cloth suitable for general wear such as traveling, cycling or shopping. Hat of eucalyptus braid straw with unusually high crown and rolling brim. About the crown is a wide band of black satin

or lace as decoration. To make this cloak will require two and seven-eighths yards of forty-four-inch wide material. The pattern, No. 7027, is cut in one size only. With coupon, ten cents.

The sleeves of the new jackets, says the Ladies' Home Journal, are decidedly smaller, the necessary fullness being immediately at the top.

The revers are not exaggerated, the rather masculine coat collar and lapels being faced, and these are very often faced with velvet.

There are few ripple effects; instead, the smart jacket—that is, the semi-fitted one—rests smoothly across the back and does not suggest too much fullness.

Cover cloths are especially favored. The colors in vogue are fawn, tan, light and dark blue, redesa, cream white, black, as a matter of course, and all the innumerable grays.

Braiding, especially with soutache, obtains very generally, and coats have designs arranged for them, the braiding being done by hand so that a wide effect is given to the shoulders, a narrow to the waist, and a broad to the hips.

Show Empire coats entirely covered with braid, put on lengthwise. Small buttons of ivory, pearl, and gilt are used, the round bullet shape, while the gold buttons are flat and suggestive of gold dollars. Large buttons, notably those showing the Delft colorings and patterns, continue to be popular, but the newest jackets show the fly closing, with no attempt at placing buttons as if they were really used.

The art of making use of all materials at one's hands and of turning all things to useful account is one in which the housekeeper must needs excel, unless she has the purse of Fortunatus, says the N. Y. Tribune. It is an excellent plan to make a semi-yearly "rummage" of the premises previous to housecleaning.

Sort out carefully every thing in the way of furniture, dishes, clothing, and any belongings of the house, which are not in use. Do not attempt to save anything that is not worth it, but examine everything carefully before you reject it as valueless.

Old furniture which has become too much worn to appear downstairs may frequently, after having been scraped, mended well, and treated to a coat of enamel, be made to serve some corner upstairs in the bedrooms. An old armchair that has become hopelessly dilapidated may become a thing of beauty if properly mended, scraped and enamelled with some of the new forest green shades, and upholstered with gray-green velvetine, or with English chintz in one of the mistletoe patterns designed by Morris. A wonderful array of useful footstools may be made from common small pine boxes with the cover fastened on with hinges. These footstools should be painted inside, and covered on the outside with remnants of decorative stuffs.

The cover should be cushioned, so as to make a comfortable footrest. Remnants of chintz and other materials in the house, or even of carpets, may be utilized in this way.

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There are always many articles of furniture that are set away for slight repairs, and they are likely to accumulate on one's hands if one does not have regular seasons for looking up such matters. It is a great satisfaction to know that all such mending has been attended to before housecleaning begins.

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MEN.

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Close up to the torist's window, his little fists grasping the rail, stood the diminutive Billy.

He was feasting his hungry eyes on

of flowers nearly covering the mossy alcove. Yes; even his eyes were hungry. Yet the pinched boy cared nothing that his breakfast had been something less than scant. He was used to it. He had stood a little off from the window at first, watching the flower shop, and then gradually took the pure emblem of spirituality and immortality.

Incongruous? Ah, God! how incongruous!

But the child was gone, the white flower in his hand.

"Most a shame to give a lily like that to such a case as him," said the saleswoman, evidently not very well pleased.

"I'm going to pay for it, my friend," returned the untroubled man who had given the lily away.

"That ain't the idea," protested the clerk; "it isn't my place to find fault, only that was about our best, and I'd liked to had it appreciated, that's all."

"I thought it was," was the smiling reply.

A minister? No; just a kind-hearted business man, in a hurry to buy a few white flowers to send to a sick friend. His purchase was soon made, and in connection with Billy's flower, paid for.

At a near corner, the child had stopped to devour with great, happy eyes the spotless lily it had staggered him to think was his very own.

"Where did you get that?" demanded a severe voice, at which Billy jumped.

"A gen'lman git it me up, there to the flower shop," stammered Billy.

"No, he did not," promptly replied the voice, that of a tall, large-framed man, habited in a dark coat, with brass buttons.

Billy got no further than a glance at those appalling buttons before breaking down utterly. "I'll—I'll carry it back," he faltered.

"Yes; we'll go back and prove your little crime right away," said the policeman, blandly.

The gentleman, who had just paid for his double purchase, was emerging from the florist's when the burly man in uniform with his infinitesimal "arrest" in tow entered to enter.

"Here, what's this!" he demanded, a fierce glint darkening his merry eyes.

"Oh, a pretty larceny of a fine, val-

"No, I take it," replied the officer.

"No such thing," said the gentleman.

"I gave the little lad that flower. Strikes me you gentlemen of the law are sur-

prisingly active in detecting the fancied

thiefs of infants. Why didn't you hear

what the little fellow had to say?"

"Well, now, you're uncommon gen-

"You're good as she is, if some of us are French. It isn't the people, no! It's the temper sometimes."

"She's freezing to an iceberg."

Esther Morgan, standing outside the group, had not spoken. Now she stepped forward suddenly.

"Gib's," she cried, "that is it; she is freezing—for love! I will tell you something." She stopped a moment, and then spoke more softly. "Girls, her little sister died a year ago at Easter; and little Bel was the only one she had in the world."

The girls were silent. Marie Gautier's lip quivered as she thought of her own little black-eyed sister. A faint color rose in Esther's face, and she spoke with a soft eagerness:

"Listen, girls! Last Easter Sunday the buried little Bel. Can't we do something? Mary Harding is so sad and lonely! See! The violets are in bloom in the woods. I know a place. Can we not go early Easter morning, and gather some and put on little Bel's

OUR HOMES.

EASTER.

Apple hills are joyful now,
The song birds wake the morn;
And o'er the verdant Orient boro.
The risen Christ is born.
Away to heavenly realms of light,
From cold, sepulchral gloom.
He bids us rise from death's dark flight
To smile in heav'n's sweet bloom.

The Easter chorus loudly swells
Over this fair Christian realm,
As on the hills the tinted bells
With joy waken the morn.
The risen Christ is reigning now
In Paradise above;

The shining seraphs round him bow
With hays of heavenly love.

The scenes and joys of heaven's light
Are lent each Easter morn
To make all earth serene and bright,
Life's path a way of morn.
The trees burst with their leafy sprays,
The flowers in beauty rise;
The sonster tunes bid gladsome lays
Beneath bright Easter skies.

—Baltimore American.

MARY HARDING'S EASTER.

Hackett's Mills—three great, grim, prison-like buildings—stand on one side of a little stream. Long rows of cheap tenements cluster about the mills, but farther away give place to a pretty little village, with a white church steeple that clearly pierces the misty foliage of the budding elms one warm day in early April. Then the sloping hills across the stream were beautiful with the soft, tan coloring of the young spring.

Mary Harding, from her window in the fifth story in one of the mills, looked often across the hills. Her face was pale and severe in its expression. Her smooth, light brown hair was brushed plainly back; and her dark dress was covered by a large apron. There was not a loose end about her anywhere.

The hard look on her face did not change when she saw the beautiful hills. It seemed as if she gazed at them rather than the sun. How could she bear another Easter? And to think that it would come again every year all her life, and she must hear people speak of the Easter joy!

Joy! They knew nothing. There was no joy for her. There never could be again. What was it the old minister had said? He had meant to be kind.

You are young, Mary. This sorrow will melt into tenderness. The years hold much for you yet."

"Who cares for violets in the summer-time?" she had answered bitterly. "My season of joy is past. I had only Bel, and she is gone. My name means bitterness. I shall carry it to the end."

Was it not true? What had the year held for her but loneliness and sorrow? What had she in common with the girls around her? Who in the wide world cared for her now? Who would ever miss her as she missed Bel?

Marie Gautier, who did not mind the heat, laughed and hummed a little snatch of a French song as she sat over her work. She was a pretty girl, younger than most of her companions, and had fine dark eyes. A scarlet bow sat coquettishly in her glossy black hair.

Suddenly Marie gave a little cry of alarm. The laughter died out of her eyes and her voice. The girls all looked over her work. The girls all looked up. Marie was a great favorite in the mill.

"What's the matter, Marie?" "Are you blocked?" "I wish I could help you, dear!" several said at once.

Marie did not answer. At first she had cast a pleading glance at Mary Harding, but Mary did not turn her eyes from her task; she sat before her work unmoved and implacable. The seat next to Mary belonged to Esther Morgan, whose gentle, delicate face was full of perplexity as she looked from Marie Gautier to Mary Harding.

Marie bent closer over her work, her hands nervous and trembling; for, if she did not find the trouble soon, she would not come up to the requirements for the day, and that would be her second failure within a week. Tears gathered in her eyes, and her mouth drooped pitifully. Esther Morgan hesitated no longer, but leaned over to Mary Harding.

"What is your gift this Easter?" asked Esther Morgan, whose gentle, delicate face was full of perplexity as she looked from Marie Gautier to Mary Harding.

"I suppose I can," she said. "I don't see what we have these French girls for, they are more trouble than they are worth!"

She left her work, and bent over Marie's. The French girl, with deep flush on her cheeks, stood humbly by.

"There!" said Mary, in a minute: "It is all right. Do see if you can't keep it straight, now." She marched back unselfingly to her own place.

She knew she had not been kind; she knew she ought to have offered to help. If it had been any one but Marie Gautier! Marie, who with her gayety and laughter, seemed to think the world a pleasure-ground. How could people be so care-less and happy when— Mary felt the tears gathering in her eyes, and bit her lip fiercely.

When the six o'clock bell rang, Mary seized her hat and jacket, and hurried away without speaking to any one. In the hat-room the girls gathered in a clamorous group around Marie Gautier.

"It's too bad, dear!"

"So mean of her, too, when she is the only one that knows what to do!"

"She's getting crosser and crosser every day."

"And we're as good as she is, if some of us are French. It isn't the people, no! It's the temper sometimes."

"She's freezing to an iceberg."

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grave? We can do it before church,—before Mary will go there."

She stopped, half-frightened at her boldness. Would they do that for Mary, who had been so distant, often so bitter, to them?

Marie Gautier went up to Esther, timidly.

"I will go," she said, "and little Tollette, too. She shall help. And you—will go, too, will you not?"

She turned to the others.

"Yes," they answered softly.

Meantime, Mary Harding had hurried down the street to her home. As she unlocked her door and entered her little sitting-room, a burst of fragrance met her. A long, window-box stood at the south window; and there, rank after rank, in their snowy whiteness, blossomed many a slender hyacinth. Mary bent over them eagerly.

"Two days," she whispered. "They will be perfect Sunday. They will cover the grave." She touched them tenderly.

Soon she took off her hat and jacket, and began to get supper. She could not eat anything, but she forced herself to drink a cup of tea. Then she washed and put away her few dishes, and sat brooding in the darkness. Last April seemed as near as to-day. She forgot the weary months between.

Once again she saw Bel's little flushed face, and heard her ask for her flowers. How eagerly they had watched them to gether, she and the little sister! It seemed as if the child had only waited for them; for, when the first flower was put into her hand, she closed her eyes with a sigh of content, and fell into the placid sleep from which she never woke.

On Easter Sunday they had taken Bel away, —had buried all that life seemed to hold for Mary. How could she bear another Easter? And to think that it would come again every year all her life, and she must hear people speak of the Easter joy!

Joy! They knew nothing. There was no joy for her. There never could be again. What was it the old minister had said? He had meant to be kind.

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Mary Harding, from her window in the fifth story, looked often across the hills. Her face was pale and severe in its expression. Her smooth, light brown hair was brushed plainly back; and her dark dress was covered by a large apron. There was not a loose end about her anywhere.

The hard look on her face did not change when she saw the beautiful hills. It seemed as if she gazed at them rather than the sun. How could she bear another Easter? And to think that it would come again every year all her life, and she must hear people speak of the Easter joy



THE HORSE.

—Foreign buyers are taking an average of 500 horses per week from the Chicago horse market.

—Oddity 2.10 1-2 will be campaigned this year by his owners, Jacobs Bros. of Hubbard, Ohio.

—Adabelle, the yearling by Advertiser out of Beautiful Bells, was bought by Alexander McLaren, Buckingham, P. Q.

—A four-year-old colt by Palo Alto 2.08 3-4, out of the dam of Arion 2.07 3-4, sold for \$210 at the recent New York sale.

—The yearling champion Adbell 2.23, now a four-year-old, will be campaigned this year. He is expected to trot to a low record.

—The thoroughbred stallion Spring-box, by imp. Australian, dam by Lexington, died recently at Kentucky. In 1875 he placed the world's record for two and one-half miles at 3.56 1-4, which record still stands.

—The four-year-old mare Pasonte, by Palo Alto 2.08 3-4, out of Sontag Dixie, will be campaigned this year. In her two-year-old form she was considered one of the best ever bred to Palo Alto, showing a quarter in 23 3-4.

—One of the principal attractions at the Horse Show will be the two-year-old sister to Adbell, which George W. Leavitt purchased at the recent New York sale. This filly is a beauty, as good as her breeding, in fact, and will make a strong bid for the blue ribbon.

—Broadly speaking, digestive disorders in the horse invariably arise either from defective food, over or irregular feeding, or a deficient or irregular supply of water. The average groom is no great advocate for water, either for himself or his charges, and a free supply, or anything like it, is clean against stable traditions; yet, as we shall presently see, the water question as regards a sufficiency or regular supply has considerable bearing on the prevalence or otherwise of cases of colic in a stable. A first essential is that both grain and hay should be old and of good quality. New oats and new hay are less digestible than that matured by keeping in bulk, and inferior food is never cheap food.

Do you love a horse? If so, take good care of him by giving the animal a good bed of German Peat Moss. Send to C. B. BARRETT, importer, Boston, for descriptive circular.

Free to our Readers. The New Cure for Kidney and Bladder Diseases, Rheumatism, etc.

As stated in our last issue, the new botanical discovery, Alkavis, from the wonderful Kava-Kava shrub, is proving a wonderful curative in all diseases caused by Uric acid in the blood or disordered action of the kidneys and urinary organs. The New York World published the remarkable case of Rev. A. C. Darling, minister of the gospel at North Constantia, New York, who was cured of Alkavis, when, as he says himself, he had lost faith in man and medicine, and was preparing himself for certain death. Following is his letter in full:

North Constantia, Oswego Co., New York.
GENTLEMEN:
I have been troubled with kidney and kindred diseases for sixteen years, and tried all I could get without relief. Two years ago I was taken with a severe attack of La Grippe, which led to pneumonia. At the time my Liver, Kidneys, Heart and Urinary Organs all combined in what to me seemed their last attack. My confidence in man and medicine had gone. My hope had vanished, and all that was left to me was to give up and cease to live. Last I heard of Alkavis, and at a last resort I commenced taking it. At this time I was using the vessel as often as sixteen times in one night, without sleep or rest. In a short time to my surprise I could eat and sleep as soundly as a baby, which I had not done in sixteen years before. What I know it has done for me, I firmly believe it will do for all who will give Alkavis a fair trial. I most gladly recommend Alkavis to all in disease.

(Rev.) A. C. DARLING.

Similar testimony to this wonderful new remedy comes from others, including many ladies. Mrs. Mary A. Layman, of N. W. Va., twenty years a sufferer; Mrs. Sarah Vunk, Edinboro Pa.; Mrs. L. R. Copeland, Elk River, Minnesota; and many others join in testifying to the wonderful curative powers of Alkavis in various forms of Kidney and allied diseases, and of other troublesome afflictions peculiar to womanhood.

So far the Church Kidney Cure Company, No. 420 Fourth Avenue, New York, are its only importers, and they are so anxious to prove its value that for the sake of introduction they will send a free treatment of Alkavis prepaid by mail to every reader of the PLOUGHMAN who is a sufferer from any form of Kidney or Bladder disorder, Bright's Disease, Rheumatism, Dropsy, Gravel, Pain in Back, Female Complaints, or other affliction due to improper action of the Kidneys or Urinary Organs. We advise all sufferers to send their names and address to the company, and receive the Alkavis free. To prove its wonderful curative power, it is sent to you entirely free.

The KAVA-KAVA SHrub (*Piper Methysticum*), cured by Alkavis, when, as he says himself, he had lost faith in man and medicine, and was preparing himself for certain death. Following is his letter in full:

North Constantia, Oswego Co., New York.

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North Constantia, Oswego Co., New York.

Boston Cooking School.
All ingredients mentioned in the following recipes are measured level.

Many suggestions for spring and summer menus were given in the lesson at the Cooking School, Wednesday morning, April 14.

CREAM OF CUCUMBER.—Parboil three cupfuls cucumbers ten minutes; drain, and add to four cupfuls chicken stock with a slice of onion, and cook until soft. Rub through a sieve, and bind with one-fourth cupful butter and one-fourth cupful flour; season with salt and pepper, add one pint hot milk. Strain and serve.

CREAM OF CRAB.—Parboil three cupfuls crab meat; add to four cupfuls chicken stock with a slice of onion, and cook until soft. Rub through a sieve, and bind with one-fourth cupful butter and one-fourth cupful flour; season with salt and pepper, add one pint hot milk. Strain and serve.

Three good sized cucumbers will give three cupfuls usually. To prepare them, cut a thick slice from the stem end as this part of the cucumber is generally bitter, then peel, removing a generous portion, and cut into small pieces to facilitate the cooking. It to be served at a green luncheon, this soup may be colored green with Burnett's coloring. If a garnish is liked, the beaten whites of eggs may be used or whipped cream. The soup had a delicate flavor of cucumber, very refreshing at this season of the year.

BROILED SCROD.—Spanish mackerel was to have been used at the lesson, but could not be had at the market in good condition, so scrod was substituted. Scrod is another name for a young cod, which is split and part of the backbone removed. Haddock is frequently sold for the cod, and may be known by the black line down the back. Wipe the fish over carefully, remove head and tail, place on a well-greased wire broiler and cook over a clear fire. Season with salt and pepper, spread generously with butter, and serve garnished with lemon and parsley.

PEAS were to have been served with the mackerel but were served with the lamb croquettes given below instead.

SAUTÉED MUSHROOMS.—Wash, peel, and break in pieces one cupful mushrooms; roll in flour, and season with salt and pepper. Melt two tablespoonsful butter, add a few drops onion juice and the mushrooms; cook five minutes. Add one teaspoonful parsley and one-fourth cupful hot water or brown stock. Cook two minutes and serve on toast.

LAMB CROQUETTES.—Fry one tablespoonful chopped onion in two tablespoonsful butter five minutes. Remove the onion, add one-fourth cupful flour and one cupful either white or brown stock, and cook two minutes; then add one cupful cold cooked lamb cut in cubes, two-thirds cupful potatoes boiled until somewhat underdone and cut in small cubes, then salt and pepper to taste. Simmer until the meat and potato have absorbed sauce. Add one teaspoonful finely chopped parsley, and spread the mixture on a plate to cool. Use one rounding tablespoonful of the mixture for each croquette, shape into balls, roll in fine dried bread crumbs, to dry the surface, then in egg slightly beaten to which has been added a tablespoonful of water, then again in the crumbs, so that a brown crust will be formed in the cooking. Every bit of the surface must be covered with the egg and crumbs. This recipe makes about fourteen croquettes. Fry in deep fat, hot enough to brown a cube of bread while counting forty, putting only five or six into the basket at a time. Drain on brown paper and serve with tomato sauce and peas. A pretty shape for any but meat croquettes served at this time of the year, is in the form of eggs.

Poultry and Egg Special.
Reported for the PLOUGHMAN by W. H. RUDDON & CO.

ALL QUOTATIONS ARE WHOLESALE.

There is a fairly steady tone to the poultry market. Receipts are not large, but ample to supply the wants of the trade. But little fresh killed stock arriving from the West that is very poor. The market for the Eastern stock is fairly firm at 9 1-2c for best grades. Fine Baldwins bring \$1.25. Some dealers quote \$1.30 for small Baldwins. Choice Russels will bring at least \$1.75, but very few reach the mark. Choice Northern Spies are worth \$1.25 to \$1.75. Those having fancy fruit should ship dealers who make a specialty of such.

Cranberries are a grade higher as the season draws to a close. Price \$5 to \$5.50.

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Canned peas were used and were parboiled to remove any flavor of the can, boiling water being poured over them and then brought to the boiling point. When heated through, drain, add salt and butter to taste, also, sugar if liked. Too much butter should not be used so as to spoil the flavor of the peas.

The croquettes were prettily served with the peas mounded in the centre and the croquettes around them, with a garnish of parsley added, the tomato sauce being served in a separate dish.

FOREIGN APPLE MARKET.

Cable advice of April 10 to Geo. A. Cochran from the principal apple markets of Great Britain give the markets as active and higher in consequence of light receipts. Anything in the way of red fruit, however, in general order, brings \$1.25. Baldwins bring \$1.25, and \$2.25 to \$2.50. Out of condition parcels have \$2.25 to \$2.75. Out of condition parcels have \$2.25 to \$2.50. Best grade Baldwins, when perfectly ripe, bring \$1.25 to \$1.50. Ben Davis, when perfectly ripe, have brought from \$2.50 to \$3.50. Receipts the same. The Liverpool market continues to be the best, in fact, the London market is rather depressed for past ten or twelve days, now come active and higher. Glasgow shows up the poorest of it. It is too late now to send any more Baldwins, but good, sound Ben Davis, and some colored fruit, and Russets are hard to do well.

The shipments for the week amount to only 37,905 bushels.

GEO. A. COCHRANE, Exporter.

The sugar Ma.-est. Refiners' prices. Refined from the market quoted about 5c lower. Cut loaf and crushed, 6c-6c.

Cube #1, 5c, 5c, 4c.

Granulated, 5c, 4c.

Granulated, 5c, 4c, 5c.

Extra C, 5c, 4c.

Extra C, 5c, 4c.

Extra C, 5c, 4c.

Yellow, 5c, 4c.

White, 5c,